

## 7. LAMPIRAN

### Lampiran 1. Hasil Pengolahan SPSS

#### Analisis Warna

##### ✓ Uji Normalitas

Tests of Normality							
perlakuan	an	Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
l	c.o	.223	6	.200*	.939	6	.648
	o.o	.227	6	.200*	.909	6	.430
a	c.o	.185	6	.200*	.941	6	.669
	o.o	.232	6	.200*	.883	6	.283
b	c.o	.233	6	.200*	.819	6	.086
	o.o	.257	6	.200*	.877	6	.255

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

##### ✓ Uji T-Test

Independent Samples Test										
		Levene's Test for Equality of Variances		t-test for Equality of Means						
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference	
									Lower	Upper
l	Equal variances assumed	4.251	.066	3.132	10	.011	1.53000	.48858	.44138	2.61862
	Equal variances not assumed			3.132	5.942	.021	1.53000	.48858	.33167	2.72833
a	Equal variances assumed	.344	.570	36.153	10	.000	2.87667	.07957	2.69938	3.05396
	Equal variances not assumed			36.153	9.560	.000	2.87667	.07957	2.69827	3.05507
b	Equal variances assumed	1.973	.190	-44.888	10	.000	-22.51167	.50150	-23.62909	-21.39424
	Equal variances not assumed			-44.888	8.664	.000	-22.51167	.50150	-23.65290	-21.37043

## Analisis Viskositas

### ✓ Uji Normalitas

Tests of Normality

perlakuan		Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
viskositas	c.o	.222	6	.200 <sup>*</sup>	.917	6	.485
	o.o	.206	6	.200 <sup>*</sup>	.921	6	.515

a. Lilliefors Significance Correction

\*. This is a lower bound of the true significance.

### ✓ Uji T-Test

Independent Samples Test									
		Levene's Test for Equality of Variances		t-test for Equality of Means					
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference
viskositas	Equal variances assumed	.007	.935	9.279	10	.000	276.33333	25.78180	209.67635 342.99132
	Equal variances not assumed			9.279	9.764	.000	276.33333	25.78180	209.75760 342.90907

## Analisis Kestabilan Emulsi

### ✓ Uji Normalitas

Tests of Normality

perlakuan		Kolmogorov-Smirnov <sup>a</sup>			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
kestabilan_emulsi	c.o	.307	6	.079	.858	6	.182
	o.o	.273	6	.185	.880	6	.268

a. Lilliefors Significance Correction

### ✓ Uji T-Test

Independent Samples Test

		Levene's Test for Equality of Variances		t-test for Equality of Means					
		F	Sig.	t	df	Sig. (2-tailed)	Mean Difference	Std. Error Difference	95% Confidence Interval of the Difference
pH	Equal variances assumed	.021	.887	2.130	10	.000	0.7136000	.002400558	.011707221 .022404778
	Equal variances not assumed			2.130	9.997	.000	0.7136000	.002400558	.011707012 .022404900

Lampiran 2. *Nutrition Fact USDA**Nutrition Fact Corn oil and olive oil*

Table 9. Nutritive Value of the Edible Part of Food

								Fatty acids		
Food No.	Food Description	Measure of edible portion	Weight (g)	Water (%)	Calories (kcal)	Protein (g)	Total fat (g)	Saturated (g)	Mono-unsaturated (g)	Poly-unsaturated (g)
Fats and Oils (continued)										
Margarine, vitamin A-fortified, salt added (continued)										
Spread (about 60% fat)										
162	Hard (4 sticks per lb)	1 stick	115	37	621	1	70	16.2	29.9	20.8
163		1 tbsp	14	37	76	Tr	9	2.0	3.6	2.5
164		1 tsp	5	37	26	Tr	3	0.7	1.2	0.9
165	Soft	1 cup	229	37	1,236	1	139	29.3	72.1	31.6
166		1 tsp	5	37	26	Tr	3	0.6	1.5	0.7
167	Spread (about 40% fat)	1 cup	232	58	801	1	90	17.9	36.4	32.0
168		1 tsp	5	58	17	Tr	2	0.4	0.8	0.7
169	Margarine butter blend	1 stick	113	16	811	1	91	32.1	37.0	18.0
170		1 tbsp	14	16	102	Tr	11	4.0	4.7	2.3
Oils, salad or cooking										
171	Canola	1 cup	218	0	1,927	0	218	15.5	128.4	64.5
172		1 tbsp	14	0	124	0	14	1.0	8.2	4.1
173	Corn	1 cup	218	0	1,927	0	218	27.7	52.8	128.0
174		1 tbsp	14	0	120	0	14	1.7	3.3	8.0
175	Olive	1 cup	216	0	1,909	0	216	29.2	159.2	18.1
176		1 tbsp	14	0	119	0	14	1.8	9.9	1.1
177	Peanut	1 cup	216	0	1,909	0	216	36.5	99.8	69.1
178		1 tbsp	14	0	119	0	14	2.3	6.2	4.3
179	Safflower, high oleic	1 cup	218	0	1,927	0	218	13.5	162.7	31.3
180		1 tbsp	14	0	120	0	14	0.8	10.2	2.0
181	Sesame	1 cup	218	0	1,927	0	218	31.0	86.5	90.9
182		1 tbsp	14	0	120	0	14	1.9	5.4	5.7
183	Soybean, hydrogenated	1 cup	218	0	1,927	0	218	32.5	93.7	82.0
184		1 tbsp	14	0	120	0	14	2.0	5.8	5.1
185	Soybean, hydrogenated and cottonseed oil blend	1 cup	218	0	1,927	0	218	39.2	64.3	104.9
186		1 tbsp	14	0	120	0	14	2.4	4.0	6.5
187	Sunflower	1 cup	218	0	1,927	0	218	22.5	42.5	143.2
188		1 tbsp	14	0	120	0	14	1.4	2.7	8.9
Salad dressings										
Commercial										
Blue cheese										
189	Regular	1 tbsp	15	32	77	1	8	1.5	1.9	4.3
190	Low calorie	1 tbsp	15	80	15	1	1	0.4	0.3	0.4
Caesar										
191	Regular	1 tbsp	15	34	78	Tr	8	1.3	2.0	4.8
192	Low calorie	1 tbsp	15	73	17	Tr	1	0.1	0.2	0.4
French										
193	Regular	1 tbsp	16	38	67	Tr	6	1.5	1.2	3.4

Choles- terol (mg)	Carbo- hydrate (g)	Total dietary fiber (g)	Calcium (mg)	Iron (mg)	Potas- sium (mg)	Sodium (mg)	Vitamin A		Thiamin (mg)	Ribo- flavin (mg)	Niacin (mg)	Ascor- bic acid (mg)	Food No.
(mg)	(g)	(g)	(mg)	(mg)	(mg)	(mg)	(IU)	(RE)	(mg)	(mg)	(mg)	(mg)	No.
0	0	0.0	24	0.0	34	1,143	4,107	919	0.01	0.03	Tr	Tr	162
0	0	0.0	3	0.0	4	139	500	112	Tr	Tr	Tr	Tr	163
0	0	0.0	1	0.0	1	48	171	38	Tr	Tr	Tr	Tr	164
0	0	0.0	48	0.0	68	2,276	8,178	1,830	0.02	0.06	Tr	Tr	165
0	0	0.0	1	0.0	1	48	171	38	Tr	Tr	Tr	Tr	166
0	1	0.0	41	0.0	59	2,226	8,285	1,854	0.01	0.05	Tr	Tr	167
0	Tr	0.0	1	0.0	1	46	171	38	Tr	Tr	Tr	Tr	168
99	1	0.0	32	0.1	41	1,014	4,035	903	0.01	0.04	Tr	Tr	169
12	Tr	0.0	4	Tr	5	127	507	113	Tr	Tr	Tr	Tr	170
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	171
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	172
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	173
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	174
0	0	0.0	Tr	0.8	0	Tr	0	0	0.00	0.00	0.0	0	175
0	0	0.0	Tr	0.1	0	Tr	0	0	0.00	0.00	0.0	0	176
0	0	0.0	Tr	0.1	Tr	Tr	0	0	0.00	0.00	0.0	0	177
0	0	0.0	Tr	Tr	Tr	Tr	0	0	0.00	0.00	0.0	0	178
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	179
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	180
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	181
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	182
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	183
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	184
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	185
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	186
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	187
0	0	0.0	0	0.0	0	0	0	0	0.00	0.00	0.0	0	188
3	1	0.0	12	Tr	6	167	32	10	Tr	0.02	Tr	Tr	189
Tr	Tr	0.0	14	0.1	1	184	2	Tr	Tr	0.02	Tr	Tr	190
Tr	Tr	Tr	4	Tr	4	158	3	Tr	Tr	Tr	Tr	0	191
Tr	3	Tr	4	Tr	4	162	3	Tr	Tr	Tr	Tr	0	192
0	3	0.0	2	0.1	12	214	203	20	Tr	Tr	Tr	0	193
0	4	0.0	2	0.1	13	128	212	21	0.00	0.00	0.0	0	194
0	1	0.0	1	Tr	2	116	11	4	Tr	Tr	Tr	0	195
1	1	Tr	Tr	Tr	2	118	0	0	0.00	0.00	0.0	0	196

## Nutrition Fact Egg Yolk

Table 9. Nutritive Value of the Edible Part of Food

								Fatty acids		
		Measure of edible portion	Weight (g)	Water (%)	Calories (kcal)	Protein (g)	Total fat (g)	Saturated (g)	Mono-unsaturated (g)	Poly-unsaturated (g)
Food No.	Food Description									
Dairy Products (continued)										
Milk beverage (continued)										
131	Eggnog (commercial)	1 cup	254	74	342	10	19	11.3	5.7	0.9
Milk shake, thick										
132	Chocolate	10.6 fl oz	300	72	356	9	8	5.0	2.3	0.3
133	Vanilla	11 fl oz	313	74	350	12	9	5.9	2.7	0.4
Sherbet. See Dairy Products, frozen dessert.										
Yogurt										
With added milk solids										
Made with lowfat milk										
134	Fruit flavored	8-oz container	227	74	231	10	2	1.6	0.7	0.1
135	Plain	8-oz container	227	85	144	12	4	2.3	1.0	0.1
Made with nonfat milk										
136	Fruit flavored	8-oz container	227	75	213	10	Tr	0.3	0.1	Tr
137	Plain	8-oz container	227	85	127	13	Tr	0.3	0.1	Tr
Without added milk solids										
Made with whole milk,										
	plain	8-oz container	227	88	139	8	7	4.8	2.0	0.2
139	Made with nonfat milk,									
	low calorie sweetener, vanilla or lemon flavor	8-oz container	227	87	98	9	Tr	0.3	0.1	Tr
Eggs										
Egg										
Raw										
140	Whole	1 medium	44	75	66	5	4	1.4	1.7	0.6
141		1 large	50	75	75	6	5	1.6	1.9	0.7
142		1 extra large	58	75	86	7	6	1.8	2.2	0.8
143	White	1 large	53	88	17	4	0	0.0	0.0	0.0
144	Yolk	1 large	17	49	59	3	5	1.6	1.9	0.7
Cooked, whole										
Fried, in margarine, with salt										
145		1 large	46	69	92	6	7	1.9	2.7	1.3
Hard cooked, shell removed										
146		1 large	50	75	78	6	5	1.6	2.0	0.7
1 cup, chopped										
147			136	75	211	17	14	4.4	5.5	1.9
148	Poached, with salt	1 large	50	75	75	6	5	1.5	1.9	0.7
Scrambled, in margarine, with whole milk, salt										
149		1 large	61	73	101	7	7	2.2	2.9	1.3
150	Egg substitute, liquid	¼ cup	63	83	53	8	2	0.4	0.6	1.0

## Fats and Oils

Butter (4 sticks per lb)



Choles- terol (mg)	Carbo- hydrate (g)	Total dietary fiber (g)	Calcium (mg)	Iron (mg)	Potas- sium (mg)	Sodium (mg)	Vitamin A		Thiamin (mg)	Ribo- flavin (mg)	Niacin (mg)	Ascor- bic acid (mg)	Food No.
							(IU)	(RE)					
149	34	0.0	330	0.5	420	138	894	203	0.09	0.48	0.3	4	131
32	63	0.9	396	0.9	672	333	258	63	0.14	0.67	0.4	0	132
37	56	0.0	457	0.3	572	299	357	88	0.09	0.61	0.5	0	133
10	43	0.0	345	0.2	442	133	104	25	0.08	0.40	0.2	1	134
14	16	0.0	415	0.2	531	159	150	36	0.10	0.49	0.3	2	135
5	43	0.0	345	0.2	440	132	16	5	0.09	0.41	0.2	2	136
4	17	0.0	452	0.2	579	174	16	5	0.11	0.53	0.3	2	137
29	11	0.0	274	0.1	351	105	279	68	0.07	0.32	0.2	1	138
5	17	0.0	325	0.3	402	134	0	0	0.08	0.37	0.2	2	139
187	1	0.0	22	0.6	53	55	279	84	0.03	0.22	Tr	0	140
213	1	0.0	25	0.7	61	63	318	96	0.03	0.25	Tr	0	141
247	1	0.0	28	0.8	70	73	368	111	0.04	0.29	Tr	0	142
0	Tr	0.0	2	Tr	48	55	0	0	Tr	0.15	Tr	0	143
213	Tr	0.0	23	0.6	16	7	323	97	0.03	0.11	Tr	0	144
211	1	0.0	25	0.7	61	162	394	114	0.03	0.24	Tr	0	145
212	1	0.0	25	0.6	63	62	280	84	0.03	0.26	Tr	0	146
577	2	0.0	68	1.6	171	169	762	228	0.09	0.70	0.1	0	147
212	1	0.0	25	0.7	60	140	316	95	0.02	0.22	Tr	0	148
215	1	0.0	43	0.7	84	171	416	119	0.03	0.27	Tr	Tr	149
1	Tr	0.0	33	1.3	208	112	1,361	136	0.07	0.19	0.1	0	150

# FORMULIR SCAN ANTI PLAGIARISME

~~5,03~~ %  
5,03 %

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Fak. / Prodi : Teknologi Pertanian N I M : 13.70.0087

berupa ( TESIS, TUGAS AKHIR, SKRIPSI, SUMMARY, LAPORAN KERJA PRAKTEK )

dengan judul : Karakteristik Fisikokimia Mayonaisse Berbasis Corn Oil dan Olive Oil

Semarang, 2 Oktober 2017

Petugas,



Yang Menyerahkan,

C

Chyntia

Dosen Pembimbing,

Dr. Ir. Ch. Retnawati, MP

NB. Laporan hasil scan terlampir

untuk Yang bersangkutan \*